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**(54) Title:** BIOACTIVE WHEY PROTEIN HYDROLYSATE**(57) Abstract**

The invention relates to a partial hydrolysate of whey protein which contains bioactive peptides but does not have a bitter flavour. The hydrolysate is carried out using selective enzymes which produce the active peptides and is terminated at a degree of hydrolysis before substantial bitter flavours are created. There are also described novel peptides and a method of reducing systolic blood pressure through the administration of the peptides.